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RECIPES



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Variety is the spice of life and this is most applicable to cooking. More often when we think of variety we think of dishes from different countries. Can it be that we are not aware of variety in India? It was with this thought in mind that we started to look for variety in dishes from different provinces in India.

Madras cooking for instance, is much more pungent than anything in India, and Madras curries are thinner and more watery. Bengalis specialize in fish curries, cooked in mustard oil, with rice. In Punjab the chappati of whole wheat often replaces rice, and lentils of great variety are eaten. The food in Bombay is perhaps the most cosmopolitan of all. In Kashmir the curries are full of spices and chillies. Due to the cold climate people are non-vegetarians and so on.

Curries - ...will this astonish you?... are foods for health.

Every spice used in their making is a preservative. All have some antiseptic value and many are carminatives.

Ginger has long been used as a medicine against colds.

Turmeric, too is used widely in the East for skin diseases, healing bruises, leech bites and as a carminative.

Both garlic and onions are blood cleansers and ward off colds in winter. But they have an unpleasant reaction and make the breath smell offensively because of the sulphur they contain. Garlic is rich in vitamin B, C and D, and onion in C. Both are Nature's medicines. Onions and garlic are rich in the trace elements zinc, copper, aluminium, manganese sulphur and iron which, scientists have now discovered keep away diseases.

Cinnamon is an extremely powerful germicide. Yet how many people realise that cloves and cinnamon oils are more powerfully antiseptic than carbolic acid.

Coriander seed is also an antiseptic and a carminative. From both nutmeg and mace a volatile oil is produced for use in case of renal or hepatic colic, and for certain nervous maladies.

Cardamom oil is strongly antiseptic and is used also in the manufacture of many perfumes.

Manorma Raina

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Non Vegetarian Recipes.

Vegetarian Recipes.

Salad Dressings.

Desserts, Pickles and Jam

Curry Ingredients

Indian

Sont

Seetul

Eelachie

Jawatrie

Jauphall

Kulmic dalthini

Dhania

Laoong

Zeera or jeera

Kali mirche

Rai

Lal mirche

Huldie

Mayti

Lassoon

Sonth

Udruck

Kush Kush

Pipel

English

Aniseed

all spice

Cardamom

Mace

Nutmeg

Cinnamon

Coriander

Cloves

Cumin seed

Black pepper

Mustard seed

Chillies

Turmeric

Fenugreek

Garlic

Ginger (dry)

Ginger (green)

Poppy seed

Long pepper

Hing	Asafoetida
Chironji	Chironji nut
Badam	Almond
Nareal	Coconut
Besun	Gram flour
Chana	Gram
Dhahi	Curd
Dal	Pulse
Gajar	Carrot
Gur	Jaggery
Imli	Tamarind
Kesar	Saffron
Kela	Plantain
Khajur	Date
Khira	Cucumber
Khubani	Apricot
Masoor	Lentil
Moong	Kidney bean
Maida	White flour
Paneer	Cheese
Pista	Pistachio
Poha	Parched rice
Podina	Mint
Sabudana	Sago
Suji	Semolina
Til	Sesame
Sarson	Mustard

Hindi Roganjosh

Ingredients :

Meat 1 Kg.
Ghee 150 gm.
Garlic 25 gm.
Salt to taste
Onions 100 gm.
Turmeric 2 tea-spoons
Red chilli 3 tea-spoons
Garam Masala 1 tea spoon
Saffrona Pinch
Curd 100 gm.
Water 3 cups

Method :

Fry onions in fat till light brown. Soak small pieces of meat in curd, ground garlic and garam masala in a sauce pan for one hour. Now add soaked meat and all the spices including salt to hot Ghee and onions. Stir well and cook for 20 minutes. Add water and cook for 80 minutes till meat is tender.

Rajbi Begum

Dhania ka Korma

Ingredients :

- Meat 1 Kg.
- Curd 250 gm.
- Ghee 200 gm.
- Garlic 25 gm.
- Onions 100 gm.
- Turmeric powder 2 tea spoons
- Red Chillies 3 tea spoons
- Garam Masala {
 - Ground ginger (dry) 1 tea spoon
 - Ground aniseed 2 tea spoons
 - Ground cinnamon &
 - black cardamom 1 tea spoon
 - Black cumin seed to taste
- Water $1\frac{1}{2}$ litre
- Salt to taste
- Green coriander leaves 25 gms.

Method :

Cooking method is the same as for Hindi Rogan Josh. But here when meat is cooked, spread green coriander leaves on top and serve hot with rice or chappatis.

Rajbi Begum

Stuffed Bitter Gourd with Minced Meat

Ingredients :

Bitter Gourd 1 Kg.
Finely minced meat $\frac{1}{2}$ Kg.
Curd 100 gm.
Ghee 200 gm.
Onions 100 gm.
Garlic 25 gm.
Garam masala to taste
Turmeric powder 1 tea spoon
Chilli to taste
Salt to taste

Method :

Wash and peel the bitter gourds and remove the seeds. Spray salt on it and keep it aside for one hour. Now wash these bitter gourds with water. Mix the curry ingredients and minced meat. Fry this in a small quantity of ghee. Now stuff the mixture back into the hollowed bitter gourds and tie with a thread so that it should fit. Fry onions till light brown in hot ghee. Now dip stuffed bitter gourds into curd and fry one by one. Add $\frac{1}{2}$ litre of water and the remaining spices to it. Cook on low heat till water gets dry. Serve hot.

Rajbi Begum

Meat Kofta Curry

Ingredients :

Minced meat $\frac{1}{2}$ Kg.
 Ghee 50 gm.
 Turmeric 1 tea spoon
 Chilli 2 tea spoons
 Ground Cinnamon
 black cardamom
 Black cumin seed
 Ground ginger dry
 Ground aniseed
 Salt to taste

} 1 tea spoon total.

Method :

Mix all the ingredients with minced meat and make small balls. Now heat the ghee and fry turmeric powder and red Chillies and then add water ($\frac{1}{2}$ cup) into it and place the small balls of meat in it. Cook for 20 minutes on low heat. When water gets dry, remove from fire and serve hot.

Rajbi Begum

Tabak Maaz

Ingredients:

Ribs 6 pieces (from one kg of ribs)
Saffron 1 pinch (soaked in 2 tb spoon
of water)

Ghee 250 gm.

Water 1 kg.

Garlic paste 1 table-spoon

Salt to taste.

Ginger powder, turmeric, chilli, aniseed powder,
cloves, cinnamon stick, cardamom, cumin seeds,
according to taste.

Method :

Place all the ingredients except ghee in
a deep vessel. Cook on a medium fire until
all the water is absorbed and the meat is
tender. Fry the meat in ghee to a golden
brown colour on low fire. Serve it hot.

Fatima Begum II

Rista Curry

Ingredients:

- Mutton (without bones) $\frac{1}{2}$ kg.
- Saffron 1 pinch
- Onion 100 gm.
- Ghee 100 gm.
- Water $\frac{1}{2}$ kg.
- Salt to taste.

Turmeric powder, chilli powder, pepper, powder ginger powder, coriander powder, cardamom, cloves, cinnamon powder, cumin seed and aniseed powder according to taste.

Method.

Grind the meat into fine paste until it has the consistency of soft dough. Mix a little quantity of garam masala with minced meat. Shape the mixture into small balls. Fry onion in ghee till brown. Remove the ghee from the fire and take out fried onions. Grind the onions into a very fine paste. Add water, chilli powder, ginger powder, turmeric, cloves, cardamom, pepper and salt to the ghee in which onions were fried. Bring all this to a boiling point quickly. Add the meat balls into the boiling mixture and cook it on a medium fire until there

is a little gravy and meat balls are tender. Now add onion paste and soaked saffron and cumin seeds and simmer it on a low fire for about ten minutes. Serve it hot with rice or chappaties or with nan.

Fatima Begum II

Rogan Josh

Ingredients :

Mutton $\frac{1}{2}$ kg.

Curd $\frac{1}{2}$ kg.

Onions 50 gm.

Garlic paste $\frac{1}{2}$ table spoon,

Ginger, turmeric powder, red chilli powder,
cinnamon stick,

Cardamom according to taste.

Oil or Ghee $\frac{1}{2}$ cup

Water $\frac{1}{2}$ kg.

Salt to taste.

Method :

Mix dry ingredients to curd and soak mutton in it for three hours. Fry onions in ghee or oil till golden brown. Remove the fried onions and grind it into a fine paste. Fry the mutton and other ingredient soaked in curd in the same ghee or oil in which the onions were fried till they are brown and the ghee or oil separates from masala. Add water and curd and cook till the meat is tender. Add the onion paste to the cooked meat and cook it for 20 minutes. Serve hot with rice or chappaties.

Fatima Begum II

Korma

Ingredients :-

Mutton $\frac{1}{2}$ Kg.
 Onion 100 gm.
 Garlic $\frac{1}{2}$ table spoon
 Curd $2\frac{1}{2}$ cups.
 Saffron a pinch.
 Cream 2 cups.
 Ghee 170 gm.
 Blanched almonds 57 gm.

Coriander powder, cloves, cinnamon, powder, cinnamon, stick black pepper, red chilli powder, turmeric powder, and salt to taste.

Method :-

Soak mutton in garlic paste, curd, coriander powder, red chilli powder and salt for four hours. Fry the sliced onions till brown in colour. Remove the fried onions and grind them into a fine paste. Add mutton mixture and all other ingredients except cream, almonds and saffron. Cook all on a low fire till the meat is tender. Add saffron, cream and blanched almonds and simmer it on a low fire. Serve it hot with rice or chappaties.

Fatima Begum

Seekh Kabab

Ingredients :-

Minced meat $\frac{1}{2}$ Kg.

Curd $\frac{1}{2}$ cup.

Coriander leaves 5 gms.

Ginger, red chilli powder, cumin seeds,
salt to taste.

Ghee 4 table spoons.

Lemon 1 (one).

Method :-

Grind coriander leaves, ginger, cumin seeds to a very fine paste. Mix the paste well with the minced meat and curd along with one tea spoon full of ghee. Grease seekh with ghee and heat it slightly. Take the mixture of meat and place them evenly around the seekh. The paste should be spread about six inches in length rolled on seekh Roast this on an open coal fire. When roasted take Kababas off the seekh and fry them till light brown in a frying pan serve hot

Fatima Begum II

Birianee

Ingredients :-

Meat (cut into cubes)	1½ Kg.
Basmati or Patna rice washed and soaked in water for two hours	½ Kg.
Onions	6 (six)
Oil or Ghee	½ Kg.
Cloves, garlic, (chopped)	8 to 10.
Ground coriander	1 tea spoon
Ground cloves	½ tea spoon.
Ground cardamom	¼ tea spoon.
Ground chilli	¼ tea spoon
Fresh ginger (finely chopped)	6 thin slices
Ground cummin	1 tea spoon.
Ground cinnamon	½ tea spoon.
Ground black pepper	¼ tea spoon.
Lemon	2.

Method :-

Wash the meat, put it into a pan with ground spices, garlic, ginger, lemon juice and salt to taste. Mix meat and spices thoroughly and set the dish on one side. Fry the onions in a generous quantity of fat till crisp and brown. Divide them into 2 equal portions. Crush one portion thoroughly and mix it in with the meat and spices. The remainder should be set aside for the rice.

Manorma Rains

Preparing the rice for the Birianee

Ingredients:

- Whole cloves 10 to 12.
- Cinnamon 7 to 8 sticks.
- Bay leaves 7 to 8.
- Whole cardamoms 10 to 12.
- Whole black pepper 10 to 12.
- Saffron $\frac{1}{2}$ tea spoon.

Method:

Take a large sauce pan, fill it three parts full with water and put in the above spices together with two dessert spoons of salt. When the water boils, put in a pound of Basmati or Patna rice, but don't cook thoroughly. When parboiled, drain through a sieve, but do not remove the spice from the rice. When completely drained place rice on a tray or thali to cool. Now mix saffron into 2 teaspoons of milk. When the rice has been drained empty, put it over the meat and pour over it $\frac{1}{2}$ kg. melted margarine, and over this the saffron and milk. Then cover the pan, put it over a flame and bring to boil, after which turn down the flame and simmer on very low heat for $1\frac{1}{2}$ hours. To serve, first remove the rice; put the meat on a large dish, cover with rice and decorate with dry nuts or sliced boiled eggs.

Manorma Raina

Chicken Korma

Ingredients:

Chicken cut into pieces 1 (one)

Ghee or butter 150 gm.

Lemon 2

Ground chillies 1 tea spoon

Ground onions 4 table spoons

Coriander seed 1 tea spoon

Cinnamon 6 small sticks

Ground ginger $\frac{1}{2}$ tea spoon

Ground pepper $\frac{1}{2}$ tea spoon

Garlic 2 cloves

Bay leaves 3

Onions (large) 12 cut lengthwise into
slices.

Salt to taste. Ground cardamoms = 6.

Method:

Warm the ghee or butter, fry the sliced onions to a golden brown colour and set them aside. Then fry all the condiments including the ground spices and garlic, and when brown throw in the pieces of Chicken and salt and cook till brown. Then add the lemon juice, bay leaves, and fried onions bring to boil put on a close-fitting lid and simmer for 1½ to 2 hours till the Chicken is tender. Serve hot with rice, chappatties or parathas.

Memorise Recipe

Brain Curry

Ingredients:

Lambs brain 3

Chopped onion 1

Large tomatoes 2

Ghee, chilli powder, turmeric, ground coriander, ground cummin, red curry powder and salt to

Method:

Wash the brains in cold water, then cover with cold water and boil with turmeric for 15 minutes. Remove and cut into halves. Fry onions to a golden brown in ghee and tomatoes and all other spices. Then put in a cup of water, bring to boil and add the brains, cook for ten minutes. Serve hot.

Manorma Raina

Cabbage and Minced Meat

Ingredients :

Minced meat $\frac{1}{2}$ Kg.
Small cabbage 1
Fat 2oz.

Salt, onions, garlic, ground chilli, turmeric, ground coriander, cummin, seed ground ginger to taste.

Method

Fry onions in fat till light brown. Add minced meat and all spices including salt and garlic. Stir well, cook for 25 minutes. Don't add water. Shred cabbage and add to the mince meat, cook till cabbage is tender. We can use cauliflower and peas also. Serve hot with chappaties.

Manorma Raina

Muj-Gaad (Fish & Radish)

Ingredients:

Kashmiri white fish $\frac{1}{2}$ Kg.
 Radish 250 gms.
 Ghee or Oil 200 gms.
 Tamarind 25 gms.

Turmeric, red chilli, ground ginger dry, ground aniseed, a drop of asafoetida, cloves according to taste, or garam masala according to taste.

Method:

Wash and cut the fish into pieces and sprinkle salt and turmeric powder and keep aside. Heat the fat in a frying pan and heat till the smell disappears. Now fry the fish one by one till brown and keep aside, then cut the radish into round and square pieces. Fry the radish and when a bit cool add fried fish, tamarind juice, salt and all other spices and two cups of water in a saucepan. Keep the pan uncovered, and when the fish is quite tender remove from fire. When cool it is more tasty. Serve with rice or parathas.

Manorma Raina

Kidney Korma

Ingredients:-

Fresh Kidneys	4
Curd	2 teaspoonfuls
Onion	1 medium sized
Chilli powder	1/2 teaspoonful
Garam masala	1/2 teaspoonful
Salt	1/2 teaspoonful
Tomatoes	2 teaspoonfuls
Oil or ghee	2 teaspoonfuls.

Method :

Wash and cut the fresh kidneys into pieces. Soak in curd for 5 minutes, add one teaspoonful of salt. Fry an onion in the oil or ghee. Add garammasala, Chilli powder and bits of coconut. Fry for two minutes, then add the juice of two or three tomatoes. After that add the kidneys. Mix well and then add 2 cups of water. Cook gently till it is dry. It becomes the tasty recipe

Hijra Akhtar Qasbi
&
Alika Begum

Kofta

Ingredients :

- 1 lb Finely minced meat
- 1 Onion, oil for frying
- 2 Teaspoonfuls broken dhania
- 2 Teaspoonfuls salt
- 1 Teaspoonful garam masala
- 1 Egg
- $\frac{1}{2}$ Teaspoonful chilli powder
- 3 Cloves garlic

Method :

Mince the onion, herbs and garlic together, then mix these in the minced meat. Add salt, garam masala and chilli powder. Knead this mixture. Make small balls, dip into the well beaten egg and fry slowly. Koftas can be served as they are at tea time with some fresh Chutney.

If we want to make curry of it, then we have to put following:

- 1 Onion
- 250 gram tomatoes
- 1 Tablespoonful curd, 1 table spoonful butter or fat
- 1 Tea spoonful salt, one cup hot water
- 1 Tea spoonful turmeric
- 1 Tea spoonful garam masala, chilli powder

Fry the onions and ginger in the butter fat, add all garam masala and chilli powder. Fry for a few minutes, then add sliced tomatoes and the curd. Fry well and put in the Koftas. After searing for few minutes put the hot water. It will be cooked in 15 minutes.

Hajra Ili and
Atika Jee

Hindi Roganjosh

Ingredients :

Meat	1 kilo gram
Ghee	250 grams
Curd	125 grams
Salt	1½ teaspoonfuls
Turmeric	1 teaspoonful
Chilli powder	1 teaspoonful
Almonds	20
Garam masala	1 teaspoonful
	Cardamom 20
Kishmish	25 grams
1 medium sized onion	
Lehsun	2 pieces
Cloves	3

Method :

Mix the garam masala with curd and then soak the meat in it. Keep it for two hours with a lid on it. Heat the ghee, put lehsun and piyaz in it. Fry it till it is red, then take it out put the meat in the ghee and fry it. Stir it with a spoon, put a few pieces of piyaz in it. Then put half litre of water in it. Keep a lid on it and cook for half an hour on a slow heat. It is very delicious and is served hot at lunch or dinner time.

Atika Begum and
Hajra Akhtar Qasbi

Egg Curry

Ingredients:

- 6 Eggs
- 3 Onions
- 4 Tomatoes
- 2 Table spoonful curd
- 1 Table spoonful ghee
- 2 Table spoonful dhania or other fresh herbs
- 2 Tea spoonful salt
- 1 Tea spoonful turmeric
- 1 Tea spoonful garam masala
- $\frac{1}{2}$ Tea spoonful chilli powder

Method:

Boil the eggs for 5 minutes. Shell and cut in halves. Mince the onions and herbs. Heat the ghee and heat the onion mixture slowly. Add all masalas. Mix well; add sliced tomatoes, then add the curd. Fry gently, and add the eggs carefully so that yolks don't separate from the whites. With a spoon cover the eggs with the gravy from the tomatoes and curd. Add a cup of water, put the lid on and allow the curry to simmer for ten minutes. Then serve hot with rice or any other vegetable dish.

Haira III &
Atika Begum

Ladakhi Mokmok

Take some maida (about $\frac{1}{2}$ kg) in a basin and add a pinch of salt to it. Now knead it with water, and when the dough is soft, make small balls out of it. Leave aside.

Now take about $\frac{1}{2}$ kg of chopped meat and add chopped onions, pepper, salt and other masalas with it and then mix them all together.

Next flatten the small balls and stuff them with the mixed meat, onions, etc, and shape them into designs. Now cook them by steaming and serve when it is hot.

Angmo
X Class
Unity House

Fish Curry in a Malyalee Way

- 1 Kg Fish
- 3 Spoonful red chilli powder
- 1 Teaspoon of saffron powder
- 1 Teaspoon of pepper
- Salt
- Ginger a piece of 1"
- Garlic 2 or 3 small pods.
- Onion 2
- Tamarind 5 or 6 pieces of Kerala
- Tamrind
- Oil
- Mustard and curry leaf

Clean them and slice them; wash well, and leave them aside. In the mean time grind chilli powder, saffron powder, pepper, salt, garlic, ginger and few pieces of onion to a smooth paste.

Heat a dish and pour some oil into it. When hot put mustard seeds after the noise stops; add sliced onions, sliced ginger and garlic and curry leaves. When brown add the ground mixtur. When they catch at the bottom add water (a glass) and when they boil put the sliced fishes and the tarminid pieces.

After 20 minutes remove then. When cool place the lid.

Mrs. Shylla Mathew

Fried Fish

Ingredients :

- $\frac{1}{2}$ Fish
 - 3 Spoons Chilli Powder
 - 1 Onion
 - 4 Pods of garlic
 - Salt
 - Saffron
 - Ginger
- } according to taste

Method :

Clean and slice the fish and grind the chilli, $\frac{1}{2}$ onion, garlic, salt, saffron, ginger to a smooth paste.

Rupture the skin with knife. Apply the paste and leave for $\frac{1}{2}$ an hour. Fry in deep oil.

Mrs. Bhaylla Methew

Mutton Curry

Ingredients :

1 Kg. mutton	
4 dessert spoon chillie powder	
Coriander powder	
Garlic 3 or 4 big pods	
Pepper	} according to taste
Aniseed	
Spices	
Bay leaf	
Ginger	
Tomatoes	
Saffron	
Salt	
Onions	

Method :

Wash and cut the muttons into small pieces. Boil aniseed and leave them aside.

Place a deep frying pan and when warm put the coriander powder, chillie powder, garlic, pepper, spices, ginger and stir them well [without oil] Grind them to a smooth paste.

Heat the pan, when hot, season them with mustard, sliced onion. When brown add the ground masala and sliced tomatoes and add mutton pieces one by one. Add salt, keep on stirring.

When they try to stick to the bottom,
add the boiled water.

Cook till mutton is tender. Before serving
add 1 lime juice and smashed achi.

Mrs Shylla Methew

Fried Liver

Ingredients :

- 1 Kg liver
- 2 big pods of garlic
- 2 table spoons of pepper
- 1 table spoon of saffron
- Salt to taste
- Ginger 1
- 4 onions

Method :

Wash and cut the liver into small pieces. Heat the frying pan with oil. When hot season them with sliced onion. When brown add the ground garlic, pepper, saffron, salt, and ginger. Then add the liver.

Cook them dry.

Mrs Shylla Methew

Butter Milk Curry

Ingredients :

1 Kg curd	} according to taste
Curry leaves	
Methi seeds	
Mustard	
Onion and Salt	
Cummin seeds	
Red chilli cases	
Coconut scrapings if possible.	
Saffron	

Method :

Add a little water to the curd and churn it well.

Place a little oil in the frying pan (deep) and heat it.

When hot add the mustard seeds, sliced onions, red chilli cases, curry leaves, methi seeds ground coconut scrapings, cummin seeds, and saffron.

When brown add salt and pour the butter milk over it. When warm remove and store. Do not let it boil because it will split.

Mrs Shylla Methew

Idli

Ingredients :

3 cups rice	
1 cup black gram dhal	
Oil or butter	} to taste
Ginger	
Curry leaves	
Green chilli	
Salt	

Method :

Clean and soak the rice and dhal separately for a day. Drain well and grind to a very smooth paste with very little water. Grind the rice well and mix it well and leave it for a day. (If in Kashmir leave it for two or three days.) Sliced ginger, curry leaves and green chilli can be added to give a good flavour.

Steam water in a pan (1st). Grease a (salt added) pan (or an idli mould) and pour the batter and place it in the 1st pan and steam it for $\frac{1}{2}$ an hour.

Doshi

The same way as idli, without ginger, curry leaves, green chilli.

Mrs Shylla Methew

Sweet Idli

Ingredients:

3 cups of rice powder

1 Coconut

Sugar

Nuts, prunes (add them before steaming.)

Method:

Soak the rice and powder it to a very fine dry powder. For the first time add not the coconut scrapings.

The little [$\frac{1}{2}$ a cup] of the powdered flour must be kept aside. The rest of it, powder it with coconut scraping.

Add water to the powder kept aside and cook it to a paste. When cool add coconut water and sugar (as required) and mix it well add the rest of the flour and [add soda if in Kashmir]. Leave it for a night.

As for idli, steam this one also.

Mrs Shylla Mathew

Sweet Dosha

The same way as for sweet Idli, but instead of water add milk to it. Do not add nuts and prunes.

Grease a deep bottomed pan and put 1 desert spoon of the batter into it and tip the pan slowly in a circle. Cover it with a lid [in a moderate term] and leave for 10 minutes] Do not turn them over.

Mrs Shylla Methew

Parap Vada

Ingredients :

1 Kg Sambar Dhal
2 pieces of ginger
 $\frac{1}{4}$ Kg onion
 $\frac{1}{4}$ Kg green chillis
Salt
Curry leaves
Oil

Method :

Clean, and soak the dhal for a day, Remove and drain dry and grind it coarsely, leaving a few whole ones here and there. While grinding put the sliced ginger, onion, green chilli. Use no water. Remove them. Add salt.

Make small balls, a bit bigger than a marble Flatten them and fry them in deep oil.

When brown, remove.

Mrs Shylla Methew

Unu Vada

Ingredients :

1 Kg. black gram Dhal	
2 ginger	
$\frac{1}{2}$ Kg. onion	
$\frac{1}{2}$ green chilli	
Salt	} According to taste
Curry brwna	
Oil	

Method :

Same way as Parup Vada. When flattening them scoop out the make a hole in the centre and fry.

Put the fried one in the curd, having salt chilli powder and a little powder of methi

Mrs Shylla Methew

Rasem

Ingredients:

Tamarind	} to taste
Salt	
Pepper	
Garlic and ginger	
Case of Red chilli	
Saffron	
Mustard	
Onion	
Asafetida	

Method:

Extract the juice of the tamarind with a little water and allow them to boil.

In the mean time, grind coarsely pepper, salt, garlic, ginger, saffron, mustard, asafetida.

Heat a little oil, when hot put a few mustard seeds, when they burst add the sliced onion. When brown add the case of Red chilli. Then add the ground mixture stir well then add the tamarind water and allow it to boil. Taste for salt and remove.

Mrs Shylla Methew

Caramel Cream Custard

Ingredients:

2 oz sugar
1 table spoon water
3 eggs

10 oz milk

1 dessert spoon sugar
Vanilla essence

Method — Dissolve 2 oz sugar in 1 table spoon water. Boil without stirring in mould until the colour of caramel. When it is cold grease the sides of the mould. For custard warm milk and pour on beaten eggs and sugar. Add vanilla essence and mix. Add this to caramel in the mould. Cover the mould with grease proof paper. Put 10 oz of water and trivet in cooker. Place the mould on trivet.

Cook for 20 minutes. If possible, refrigerate for 3 hours before serving.

Angmo
Unity House
Class X

Kishmish pulao

Ingredients :

One cup Basmati Chawal
 Kishmish half cup
 Salt one tea spoonful
 2 table spoonfuls of ghee
 2 cloves
 $\frac{1}{2}$ tea spoonful caraway seeds, cinnamon,
 and turmeric
 2 cups hot water
 Ghee 2 table spoonfuls

Method :

Wash and soak the rice for half an hour.
 Heat the ghee and put the cloves, pieces of
 cinnamon, turmeric and caraway seeds in it.
 Keep the heat very low. Add the washed
 rice salt and kishmish. Mix and fry gently
 for a few minutes. Add hot water, mix thorou-
 ghly and bring to boil quickly. Turn heat
 very low and cook for 30 minutes, with the
 lid on. It becomes very delicious.

Hajra Akhtar Qasba and
 Atika Begum

Gajar Ka Halva

Ingredients :

- 3 pints milk
- 1 lb carrots
- 1 teacup sugar
- 2 table spoonfuls ghee
- Some almond nuts
- 1 tea spoonful crushed cardamom seeds

Method :

Boil the milk. Wash and grate the carrots and put them in the milk. Cook them on medium heat for 40 minutes. Go on stirring it with a large spoon. Add sugar syrup and ghee. Keep it boiling gently until the mixture begins to solidify. When it is of a deep orange colour, it should be taken off from the heat. Put it in a china dish and decorate it with sliced almonds and the crushed cardamom seeds. It becomes a good nourishing food. We can keep it for three to four days.

Atika Begum and
Hajra Akhtar Qasbi

Cauliflower and Carrot Pickle

Carrot	2½ Kg
Cauliflower	2½ Kg
Lehsun	200 gram
Chilli Powder	200 gram
Rai	100 gram
Ajwaia	100 gram
Ginger	200 gram
Salt	100 gram
Mustard Oil	1 Kg
Cloves	10
Lemons	5
Green Chilli	200 gram

Wash and cut the carrots into thin round or 1 inch long pieces. Add cauliflower pieces. Put them in hot boiled water. Take these out of the water after ten minutes. Fry it. After that mix oil and all the above written masalas in a big pateela and add the dried vegetables. Then put this in a big jar. Put a lid on it and keep it in the sun for 3 days. It will become a tasty pickle.

Majra Akhtar Qasbi
and
Atika Begum

Pickles

Lime in Salt

Ingredients :

32 limes

4 table spoons salt

Method :

Slit the limes into four, Fill in salt one by one and put them in a dry jar. (It is a good idea to sprinkle some salt in the jar before putting in the lime, (some extra salt is good preservative). Tie the mouth of the jar with a clean muslin cloth and place in the sun for 6-7 days, of course securely closing the jar at night. If you do not have the facility of the sunshine, the pickle will be done just as well indoors only it takes 15 days to be ready to eat. Do stir the lime daily by shaking the jar.

Manorma Raina

Spiced Lime

Make it the same way as above adding 3 tea spoons Garam Masala, 3 tea-spoons chilli powder and 1 tea-spoon turmeric powder (Haldi). Alternatively add to the lime pickle $\frac{1}{2}$ lb green chillies split into twos and $\frac{1}{2}$ lb fresh ginger peel and cut into two inches slices of fair thickness.

For those who regularly use lime in the kitchen it is an excellent idea to keep a jar handy and throw all the little pieces of unused lime into it from time to time, of course adding salt to it now and again. This will in time make a lime pickle practically for no extra expense.

Manorma Raina

Eggs, Peas, Curry

Ingredients :

Eggs boiled	4
Peas	250 gm.
Onions	2
Tomatoes	2

Chillies, turmeric, garam masala and salt according to taste.

Water 3 cups

Method :

1. Fry onions to light brown colour.
2. Add peas and all other ingredients except eggs.
3. Cook until the peas are soft.
4. Cut eggs in halves and lower in curry and cook it for ten minute over a low fire.

Fatima 11

Guchi Curry

Ingredients :

Mushrooms 113 gm.

Curd 250 gm.

Onion 1 gm.

Turmeric, red Chillies, garam masala and salt according to taste.

Ghee or oil 1½ Cups

Water 2 Cups

Method:

1. Soak mushrooms in curd for three hours.
2. Fry onions in ghee or oil till brown in colour.
3. Add all the other ingredients, stir well.
4. Add mushrooms soaked in curd.
5. Fry these till the ghee is separated from the masala.
6. Add water and cook them on a medium heat for 20 minutes.
7. Serve this dish with rice or chapatties.

Fatima II

Jalebies

Ingredients :

- Water, luke warm 2 cups
- 2 Besan [Gramflour] 1 tablespoon
3. Ghee or fat 2 tablespoon
4. Flour or Maida 3 cups.
5. Dhahi [Curd] 3 table spoon
6. Soda $\frac{1}{2}$ teaspoon
7. Sugar 4 cups
- 8 Vinegar 1 tablespoon
9. Water 1 cup
10. Ghee for frying 1 cup

Method :

Mix first five ingredients and let stand over night to rise. Boil the sugar, vinegar and water to make Syrup, prepare fat for frying. Add Soda to the mixture just before frying. Place in a cloth in which a tiny hole has been made. Drop by rings into the fat; let brown on both sides; drain and drop into Syrup.

Manorma Raina

Orange Marmalade

Ingredients :

Oranges 8

Lemon 2

Sugar [for each cup of fruit add 1 cup]

Water [for every cup of fruit add $1\frac{1}{4}$ cup]

Method :

Wash fruit; cut rind into fine strips; cut fruit, taking out seeds. Measure. Add water and leave over night. Cook slowly from 1 to 2 hours or until tender. Again let stand over-night. Add sugar, cook until jelly test. Put into hot sterilized bottles and cover with paraffin.

Manorma Raina

Plum Jam

Ingredients -

Plum	1 pound.
Sugar	$\frac{3}{4}$ pound.
Water	1 cup.

Method :- Select plums of a tart variety. Wash the fruit and drain. Boil the plum in water 10—15 minutes or until skins are tender. Add the sugar and stir while boiling until the jelly stage is reached. Pour into hot sterilized jars and seal.

Manorma Raina

Mango Squash

Ingredients :-

Mango juice	1 kg.
Sugar	1.6 kg
Water	1.4 kg.
Citric acid	35 to 40 gms.
Potassium meta bisulphite	3 gms.

Method :- Boil the sugar and the water and strain through cloth to clean it. Add mango juice and other ingredients which will act as preservative. If you don't want to keep the squash for any length of time, omit the potassium metabisulphite. When serving use three parts of water and one part squash.

Manorma Kaina

Mango Chutney (Chatni)

Ingredients :-

Green mangoes, sliced	1 kg.
Sugar	1 kg.
Water	1 cup.
Roains	1 kg.
Vinegar	1 bottle.
Garlic	4 oz.
Ginger	4 oz.
Mustard seeds	4 oz.

Method :- Stew mango slowly in sugar and water. When half done, add other ingredients and simmer to good consistency for a sweet pickle.

Manorma Kaina

Nimki

Ingredients :

Maida or Flour	1 Cup
✓ Ghee	6 Table Spoons
✓ Salt	$\frac{1}{4}$ tea spoon
✓ Kalongi seed	1 tea spoon
✓ Soda	$\frac{1}{4}$ tea spoon
Water	to mix a stiff dough

Method :

Mix Maida, salt, kalongi seed, soda and water well and knead on rolling board. Roll very very thin. Cut with a knife diagonally at about $\frac{3}{4}$ " intervals. Fry in hot ghee till golden brown. Serve with tea or coffee.

Manorma Raina

- | | | |
|--------------------------------------|---|------------|
| 1. Kadal | } | Tray & |
| 2. Frying spoon. | | Tray cover |
| 3. Chakla - Belana. | | |
| 4. Knife | | |
| 5. Thali | | |
| 6. Stove and stove pin - metal. box | | |
| 7. Duster - Full plate - 1 - 6 - 1/2 | | |

Banana Chips

Ingredients

Raw (Green) bananas	4.
Ghee	6 table spoon.
Salt	According to taste.

Method :

Take green bananas; slice them just like potato chips; sprinkle salt. Heat deep fat. When it begins to splutter, add the chips and fry like potato chips. These should be brown in colour. (These can be kept for three or four months.)

Manorma Raine

ERRATA

Page No.	Line	Incorrect	Correct
1	Heading		Foreword
5	18	nd	and
5	9	Sallrona	Sallron
10	Page No.	01	10
12	16	Separattes	Separates
13	16	red child	red chilly
14	17	Kabahas	Kabobs
17	23	Parrattas	Paratas
18	5	Salt to	Salt to taste
18 & 19	5	Cumin seed	Cumin seed
20	15	Parrattas	Paratas
26	7	Then	them
27	22	mixtur	mixture
	23	boi	boil
	25	then	them
27, 28, 30			
31, 32, 33			
34 to 38		Shylla Methew	Shyla Mathew
28	11	Aapply	apply
30	Last line	alachi	elachie
34	4	Steamin	Steaming
37	Heading	Uno Vada	Udadu
44	6	Peele	Peel
46	Heading	Guchi	Gochhi
			(Mush room)
50	10	for any length of time	for a longer Period
51	5	Vanegar	Vinegar
	6	Garlic	Garlic
	7	Ganger	Ginger
	8	Mustard	Mustard

Small Salt Lake
Hill Creek Sound

Spring



On a line
Small Hill Creek and
Hill Creek Sound
Small Hill Creek



